

Camille

- H O M M A G E -

LOUIS ROEDERER

CHARMONT

2020

VINTAGE

The 2020 season followed a similar trajectory to that of 2019: a mild, wet winter followed by a dry summer with several heatwaves, admittedly less extreme than in 2019, but which had an impact on the vines. Fortunately, a rather dull month of June brought us a wet interlude between two dry periods.

Despite the hot spells and the impression of constant sunshine, the 2020 campaign ended up with relatively normal temperatures and sunshine levels. These continental weather conditions, but with “normal” annual averages, allowed us to produce ripe and well balanced wines!

The characteristic Champagne limestone freshness is palpable and gives the wine a power that is bright yet delicate, saline whilst also velvety smooth.

TASTING NOTES

Garnet red hue with bright tints.

Elegant, concentrated Pinot noir bouquet: sweet red fruit (blood orange), forest fruit and peonies. Then come spices (cocoa bean) and dried leaves accompanied by smoky, bacon-like notes. A magical and complex nose of fresh, ripe Pinot noir.

The palate is velvety smooth with fresh red fruit and a soft and silky texture with noticeable but round, creamy tannins. The typical freshness of the Champagne region has made the tannins fairly vertical but these are nicely coated by the juicy, velvety texture which lends them a unique character: firm but not austere and sappy with a saline, umami finish.

Magical and complex nose of fresh, ripe Pinot noir.



PRODUCTION

CRU: Mareuil-sur-Aÿ

LIEU-DIT: Charmont

SURFACE AREA: 0,43 hectares

YEAR OF PLANTING: 2002

GRAPE VARIETY: 100% Pinot noir

HARVEST: 30/08/2020

MACERATION:

14 days with 30% whole clusters
Spontaneous fermentation

ALCOHOL CONTENT: 12,1%

AGEING: 16 months

1/3 new barrels

1/3 barrels previously used for 1 fill

1/3 barrels previously used for 2 fills

BOTTLING: 12/01/2022